

From **"Italian Gems" Series – Arrowine Weekly News**

Arrowine is the best & largest independently owned Virginia wine store

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Subject: Italian Gem: Great Nebbiolo and Dolcetto Values

Arrowine E-Mail Special

January 8, 2008

- [Italian Gem: Bruna Grimaldi](#)
- [2005 Bruna Grimaldi Nebbiolo d'Alba "Briccola," Piedmont, Italy](#)
- [2006 Dolcetto D'Alba "Vigna San Martino"](#)

**Greetings,
The "Italian Gems" Series**

I haven't been this excited about a group of wines in a long time. Ever since an eye-opening dinner and series of tastings in Italy this spring, I've been looking forward to sharing them with you.

The wines are the selections of Paolo Boselli, who represents a few dozen carefully selected high-quality Italian wine producers. Paolo's producers are generally small-scale, quality-focused wine growers whose wines are not (yet) well known outside of Italy. The wines in this series represent the best wines we can find. Because we had them imported especially for us, the prices are great. The wines of this series have never, before now, been available in Virginia. They will surpass your expectations.

If you, too, enjoy discovering new wines, please try the wines from this series. I know you will be excited, too!

Jim Cutts

Italian Gem: Bruna Grimaldi

**Italian Gem: Bruna Grimaldi
I know of no better values in
nebbiolo (the grape of Barolo and
Barbaresco) and dolcetto than these.**

This is an estate on the rise. Though they've been producing wine for over a half century, it is in the most recent vintages, under the leadership of Bruna Grimaldi and her husband, Franco Fiorino, both trained oenologists, that the estate has produced its greatest wines. Their secret is simple: they devote their maximum time, effort, commitment, and attention to their work in the vineyards. They work constantly to really understand and respect their vineyards, their vines, their soil, and the microclimates in which their grapes are grown. When they start with great grapes, their main winemaking challenge is help nature guide the results into the bottle.

We've selected two wines that show just how well they're doing. These are excellent wines. Please try them. They are excellent values. Mix six bottles of these two wines for a nice discount or mix a case (12 bottles or more) for the best price, a discount of over 20%.



2005 Bruna Grimaldi Nebbiolo d'Alba "Briccola," Piedmont, Italy



**2005 Bruna Grimaldi Nebbiolo d'Alba "Briccola," Piedmont, Italy
Reg. \$21.99**

6 bottle price: \$18.99 per bottle

Case price: \$16.99 per bottle

I love the perfumed, savory, silky wines of Barolo; I also have bills to pay. With good-quality estate-bottled Barolo starting around \$50 these days (and with low-end Barolo almost always being sub-par), it's a real challenge. I've searched and searched and tasted and tasted some more... I've found it! Bruna Grimaldi makes an excellent

Barolo that sells for about \$65. **But the hidden gem of her portfolio is this Nebbiolo d'Alba "Briccola"**. The "Briccola" vineyard is a wonderful **65 year old vineyard planted with 100% nebbiolo (the grape of Barolo) and located just a few steps from the Barolo zone near Grinzane Cavour**.

This ruby colored red has a perfumed bouquet of roses, raspberries, clove spice and more. **The aromas are absurdly captivating, better than most Barolo at four times the price and hugely more inviting than most wines**. Just inhaling the fragrant aromas after swirling this nebbiolo in a large-bowled fine-crystal glass was worth the modest price of this wine. You'll definitely want to break out the good glasses (and if you don't have a large-bowled fine-crystal glass you need to buy one.) Of course, the gorgeous aromas are just an invitation to taste, and this nebbiolo is compelling on the palate as well. **Dry cherries, berries, spice, and a pleasing sense of minerals linger nicely to a long finish with excellent balance between fruit, savory spice, and palate cleansing acidity**. This is delicious now, at just two years old, especially after about an hour of airing in the decanter. With a 2-3 additional years of bottle aging it will only get silkier and more seamless. This is a serious wine and a great find at a great price.

To order, please call us with your Visa or MasterCard information with expiration date. Wine arrives tomorrow, Wednesday, January 9th.

2006 Dolcetto D'Alba "Vigna San Martino"

2006 Dolcetto D'Alba "Vigna San Martino"

Reg. \$16.99

6 bottle price: \$13.99 per bottle

Case price: \$12.99 per bottle

Nebbiolo makes the grandest wines of Italy's Piedmont region. But **if you dine in restaurants around the Piedmont, dolcetto is the wine most locals have on their table**. Why? Because not every meal calls for a grand wine. Grand meals call for grand wines; simpler meals call for wines like a refreshing, vibrant, fruit-filled bottle of dolcetto.

Bruna Grimaldi's "San Martino" vineyard produces excellent dolcetto. This low-yielding, **old-vine vineyard grows in rocky soils with a southwestern exposure near the Barolo-zone township of Grinzane Cavour**. The large day and night temperature differences here ensure grapes with a vivid aromatic personality and terrific balance between rich, ripe fruit and a fresh, vibrant finish. Try this with your next pasta or risotto dish and you'll understand why the piedmont locals like their dolcetto so much.

My tasting notes say:

This dolcetto has a deep garnet color and aromas of blackberries, geraniums and stones. This is energizing on the palate with **fresh black and blue fruits balanced by minerality and a gentle pull on the back palate from a touch of refreshing tannin**. This would be a heavenly accompaniment to Porcini mushroom risotto with shaved parmesan.

To order, please call us with your Visa or MasterCard information with expiration date. Wine arrives tomorrow, Wednesday, January 9th.

Thank you for reading.

Jim Cutts

Not responsible for typographical errors.

Arrowine Store Hours

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